

CLAIMS

Having thus described the invention, what is claimed as new and desired to be secured by Letters Patent is as follows:

1. A method of forming a coated, flaked fat from a liquid mixture comprising a fat said liquid mixture having a solids fat index below the Agglomeration Boundary comprising:
selecting a liquid mixture comprising a fat, said mixture having a solids fat index below the Agglomeration Boundary,
adjusting a generally horizontal flat plate work surface to a temperature sufficient to change the liquid mixture into a solid,
dispensing a layer of the liquid mixture onto said work surface,
allowing the solid to form from the liquid mixture,
dispensing a preexisting solid onto said formed solid, and
scraping the formed solid from said work surface.
2. The method as claimed in claim 1 where said preexisting solid is a hygroscopic food grade material.
3. The method as claimed in claim 1 where said preexisting solid is a non-hygroscopic food grade material.

5 4. A method of forming a coated, flaked fat from a liquid mixture comprising a fat said
liquid mixture having a solids fat index below the Agglomeration Boundary comprising:
selecting a liquid mixture comprising a fat, said mixture having a solids fat index
below the Agglomeration Boundary,
adjusting a generally horizontal flat plate work surface to a
10 temperature sufficient to change the liquid mixture into a solid,
dispensing a first layer of a preexisting solid onto said work surface,
dispensing a layer of the liquid mixture onto said dispensed
preexisting solid first layer,
allowing a solid to form from the liquid mixture, and
dispensing a second layer of a preexisting solid onto said formed solid.

5. The method as claimed in claim 4 where said preexisting solid is a hygroscopic
food grade material.

6. The method as claimed in claim 4 where said preexisting solid is a non-hygroscopic
food grade material.

5 7. A method of forming a coated, flaked fat from a liquid mixture comprising a fat said
liquid mixture having a solids fat index below the Agglomeration Boundary comprising:
selecting a liquid mixture comprising a fat, said mixture having a solids fat index
below the Agglomeration Boundary,
adjusting flat horizontal work surface to temperature sufficient to
10 change the selected liquid mixture into the solid,
dispensing a layer of the liquid mixture onto said work surface, and
allowing the solid to form from the liquid mixture.

8. A method of forming a coated, flaked fat from a liquid mixture comprising a fat said
liquid mixture having a solids fat index below the Agglomeration Boundary comprising:
selecting a liquid mixture comprising a fat, said mixture having a solids fat index
below the Agglomeration Boundary,
adjusting a generally horizontal flat plate work surface to a
temperature sufficient to change the liquid mixture into a solid,
dispensing a layer of a second fat onto said work surface, said second fat having
a melting point of greater than 120°F
allowing said second fat to form its solid phase,
dispensing a layer of the liquid mixture onto said dispensed solid
second fat, and
allowing a solid to form from the liquid mixture.

25 9. The method as claimed in claim 8 where said second fat has a solids fat index
profile above the agglomeration boundary.

5 10. A method of forming a coated, flaked fat from a liquid mixture comprising a fat said liquid mixture having a solids fat index below the Agglomeration Boundary comprising:

selecting a liquid mixture comprising a fat, said mixture having a solids fat index below the Agglomeration Boundary,

adjusting a generally horizontal flat plate work surface to a

10 temperature sufficient to change the liquid mixture into a solid,

dispensing a first layer of a second fat onto said work surface, said second fat

having a melting point of greater than 120°F,

allowing said second fat to form its solid phase,

dispensing a layer of the liquid mixture onto said dispensed solid

second fat,

allowing a solid to form from the liquid mixture,

dispensing a second layer of said second fat onto said work surface, and

allowing said second layer of said second fat to form its solid phase,

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20 11. The method as claimed in claim 10 where said first layer of a second fat and said second layer of a second fat comprise different fats.

12. The method as claimed in claim 10 where said fats of said second fat layers have a solids fat index profile above the agglomeration boundary.